

SNREV28--8/7/2002

## EXPORT REQUIREMENTS FOR SINGAPORE

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible Products

##### 1. Meat Products

a. Beef - Fresh/Frozen

b. Pork - Fresh (Chilled)/Frozen

c. Lamb - Fresh/Frozen

##### 2. Poultry Products

a. Federally inspected fresh/frozen poultry

b. Federally inspected frozen ducks may also be exported to Singapore under the following conditions:

(1) with or without head and feet attached, trachea and esophagus attached, and oil glands intact;

(2) ante-mortem and post-mortem inspections are performed, and product is prepared as ready-to-cook (except for head and feet attached and with or without trachea, esophagus and oil glands);

(3) heads are completely defeathered and mouth and nasal passages thoroughly washed; and

(4) water used for chilling poultry with trachea and esophagus attached is not used for chilling poultry with trachea and esophagus removed.

c. Poultry Feet (meeting Hong Kong Standards)

d. Ostrich meat provided the birds were raised in the U.S. and did not come from indigenous and/or protected populations.

3. Processed Products (including canned product) are eligible for export to Singapore.

#### B. Ineligible

1. Beef lungs are ineligible for export to Singapore.

2. Products imported into the U.S. from third countries are not eligible to be exported to Singapore.

## LABELING REQUIREMENTS

### A. Poultry Feet

Shipping containers must:

1. bear the wording, *"Chicken Feet (Turkey Feet) for Export to Singapore Only, Packed Under Sanitary Supervision of USDA"*
2. show Establishment number, name and address of plant and "USA." The official inspection legend will not be used on shipping containers.

B. Ducks. (For export of duck with feet and heads attached) all labeling shall fully describe the product and bear the wording *"For Export to Singapore Only."*

C. Shipping cartons of all fresh/frozen meat and poultry products must bear slaughter or production dates (month and year format, code dating is not acceptable).\*

D. All products names listed on FSIS Form 9060-5 must include species. If not normally indicated in the label name such as "Prosciutto," it must be added in parenthesis after the name, e.g., "Prosciutto (pork)."

## PROCESSING REQUIREMENTS

A. Poultry feet may be exported to Singapore under the following conditions (Hong Kong Standard):

1. Feet must be removed after dressed poultry receives final wash, before entering the evisceration room or immediately after transfer from picking to the eviscerating conveyor line.
2. Feet must be handled sanitarily, packed in clean containers, and frozen promptly. Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet obviously unfit for food.
3. Feet must be scaled and toenails removed.
4. Plants in which feet are removed in the picking room must ensure that feet are not contaminated during collection.
5. The hock joint areas must be observed for swellings and abnormalities that might affect product wholesomeness or product packaging operation.
6. Feet shall be prepared and packed in shipping cartons in a separate room under sanitary conditions and refrigerated until frozen.

## DOCUMENTATION REQUIREMENTS

### Certification Requirements

A. Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness.

1. All frozen meat and poultry and meat and poultry products exported to Singapore must include the following statement in the "Remarks" section:

*"The product was frozen under USDA supervision."*

Acceptable methods of verifying the above statement:

- a. product was frozen at the exporting establishment, or
- b. product was frozen "off premises" and an "Off-Premises Freezing Quality Control Certificate for Product Shipped to Singapore " certificate is provided to FSIS as industry certification of freezing procedures. This form does not accompany product to Singapore. An [Example](#) of this form is presented in pdf format which can be downloaded or printed from the Internet. Copies may also be obtained from the FSIS Technical Service Center by calling (402) 221-7400.

B. Obtain FSIS Form 9435-1 (9/93). When completing the FSIS Form 9435-1 (9/93), please check to ensure that the following information is correctly reflected on the certificate:

- 1. production dates on the certificate agree with production dates indicated on the product;
- 2. date of manufacture is prior to date of certification;
- 3. establishment number on the certificate agrees with establishment number indicated on the product; and
- 4. the export certificate number on the certificate agrees with the export certificate number stamped on the carton(s); in addition, the following requirements must be met:
  - a. Correct manufacture and slaughter dates (with the month spelled out) must be listed on the FSIS Form 9435-1 (9/93), where requested.
    - (1) Frozen beef, mutton and poultry must arrive in Singapore within six months of slaughter. Product arriving in Singapore dated 6-12 months from time of slaughter will be subject to automatic detention and subject to tests before sale. Product arriving in Singapore dated later than 12 months from time of slaughter will not be allowed entry.
    - (2) Frozen pork must arrive in Singapore within three months of slaughter. Product arriving in Singapore dated 3-6 months from the time of slaughter will be subject to automatic detention and subject to tests before sale. Products arriving in Singapore dated later than 6 months the from time of slaughter will not be allowed entry.
    - (3) Processed pork, beef, mutton and poultry must arrive in Singapore within three months of manufacture. Product arriving in Singapore dated 3-6 months from time of manufacture will be subject to automatic

detention and testing before sale. Product arriving in Singapore dated later than 6 months from time of manufacture will not be allowed entry. Also, prior approval from the Primary Production Department (PPD) is required for specialty products (processed pork, beef, mutton and poultry) which reflect manufacturing dates beyond the permissible time frame.

b. FSIS Form 9060-5 (05/06/1999) and FSIS Form 9435-1 (9/93) and all supplementary statements must be dated and signed by the same veterinarian. DVM or an equivalent degree must be typed or printed after the signature.

5. Beef and Beef Product Certification. The following additional statement must be typed in the "Remarks" section on FSIS Form 9060-5:

*"The United States has been free from Bovine Spongiform Encephalopathy for six years prior to the date of slaughter of the animals and the date of export of the product to Singapore."*

6. Fresh (chilled) pork - Trichinae testing must be done prior to entering the following statement in the "Remarks" section of FSIS Form 9060-5 (05/06/1999):

*"Each carcass from which the meat was derived was tested for Trichina with negative results."*

Laboratories conducting Trichinae analysis must be certified under an Agricultural Marketing Service (AMS) laboratory certification program. For further information contact :

Isaac (Gene) Sterling (202) 720-5898

Chemist, USDA, AMS, STD, TSB

P.O. Box 96456, Room 3517-South

14th & Independence Avenue, S.W.

Washington, DC 20090-6456

Note: Pork bacon products - Trichinae testing requirements do not apply to bacon products.

7. Ostrich Meat Certification. The following additional statements must be typed in the "Remarks" section on FSIS Form 9060-5:

*"The birds were raised in the U.S. and did not come from indigenous and/or protected populations."* The Country of Origin must be stated.

8. Poultry Feet (meeting Hong Kong Standard)- Poultry feet processed in the manner outlined above are not considered as edible product in the United States, but are considered edible when prepared for export to the Singapore.

a. Obtain FSIS Form 9060-5 (05/06/1999).

(1) The check-off box statement found on FSIS form 9060-5

"I certify that the poultry and poultry products specified above come from birds that were officially given an ante-mortem and post-mortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption."

is not applicable to poultry feet produced according to the Hong Kong Standard and should NOT be checked off.

b. When the requirements of the Hong Kong Standard are met, the inspector may issue an export certificate including the following statement:

*"This certifies that the poultry feet, specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination and acceptable for human consumption according to Hong Kong standards."*

This certification may be typed in or immediately above the "Remarks" space on FSIS Form 9060-5 (05/06/1999).

d. The certificate must be made by an inspector at plant of origin only.

e. The certificate must bear the inspector's initials immediately after the certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

## 9. Processed Products

a. Canned meat and poultry products. The following additional statement must be typed on FSIS Form 9060-5 (05/06/1999) for canned meat and poultry products:

*"The canned meat (poultry) products described herein were manufactured and inspected in accordance with section 318.300 through 318.311 of the USDA regulations and have been subjected to a temperature of not less than \_\_\_\_\_ degrees C for a period of not less than \_\_\_\_\_ minutes. This sterilizing process would have a sterilizing value (Fo) of \_\_\_\_\_ minutes."*

b. Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). The product must be accompanied by a declaration from the manufacturer stating:

(1) the meat content of the product (including fat);

(2) that the product has been prepared from sound and wholesome ingredients;

(3) that the product has been heated to (degrees centigrade) for \_\_\_\_ minutes and;

(4) that every portion of the contents has been heated to a temperature of not less than 100° C.

c. The above declaration must be countersigned by an MPI veterinarian stating that he/she has no reason to doubt the truth of the manufacturer's declaration and that he/she is satisfied with the cleanliness and manufacturing practices of the processing plant. This certificate may be typed on a company letterhead. The certificate should include "MPI Veterinarian" under the veterinarian's signature. FSIS Form 9060-5 should not be issued.

#### 10. Beef Jerky Certification

U.S. beef jerky sold in Singapore as a carry-on item to Japan must include the following statement in the "Remarks" section of FSIS Form 9060-5:

*"Oven temperature has been maintained at 190 °F for the last thirty minutes or longer and this process insures the beef jerky meets the requirement of 70 °C internal temperature."*

11. Singapore requires importers of meat and poultry products to be officially registered. This is presented for information for U.S. exporters.

#### OTHER REQUIREMENTS

A. Singapore performs microbiological testing on raw, fresh/frozen and cooked product. Contact the FSIS Technical Service Center at (402)221-7400 for a copy of Singapore's microbiological testing program for imported product and standards.

B. Weights - when product originates from two or more establishments, the weights and numbers of cartons must be divided to accurately reflect the amount of product originating from each establishment.

#### C. Fresh (Chilled) pork

1. Product must be derived from barrows or gilts produced from rations containing no garbage or swill, and slaughtered without the application of carcass sprays. Most U.S. commercial swine production and slaughter operations do not employ these practices and export certification may generally be provided unless there are known instances of their use.

2. Fresh (chilled) pork must have a shelf life of at least 6 weeks.

D. Fresh/frozen pork must be treated to destroy trichinae by one of the methods in Section 318.10.

Note: Trichinae treatment requirements do not apply to pork bacon products\*

E. Reinspection of Ready-to-Cook Duck carcasses with head and feet. Defect descriptions, criteria, and procedures described in MPI Directive 9180.1 will be used with the sampling plan and its limits below:

Sample Size	Acceptable Numbers (Maximum)	Major Total
10*	3	30
Absolute Limit Per Subgroup	4	34
Tightened Criteria	2	27

\*Cumulative sampling not required - random 10-bird samples will be used.

#### F. Export Shipments to Singapore Transiting Foreign Ports

1. Meat and poultry shipments from the United States to Singapore may be transshipped through a foreign port providing the following conditions are met:

a. The consignment must be shipped in a refrigerated van container (reefer) sealed with an official USDA seal.

b. Containers may be sealed at the origin plant or at ports, i.e., in the container staging yards or on the container ships.

c. The serial number of the seal must be recorded on the export certificate or on the modified FSIS Form 7350-1, whichever the exporter requests.

d. The inspection officials in the transit port must certify the following statement on the original export certificate or on the modified FSIS Form 7350-1:

*"Container has remained under refrigeration in the container yard within the port area of (city) throughout its stay in (city)."*

e. The consignment must not stay in the transit port for more than 14 days.

f. The temperature of the container must be recorded throughout its journey from the U.S. to Singapore and the temperature record chart must be provided for examination in Singapore.

g. The steamship lines shall:

(1) contact inspection officials in Singapore to obtain agreement on proposed transit ports and procedures. (transit ports currently approved are Hong Kong, Japan, and Keelung [Taiwan]);

(2) arrange with transit port inspection authorities for transit shipment supervision and certification;

(3) notify MPI personnel, in advance, when containers will be ready for sealing at U.S. port area;

(4) provide seamen to assist the MPI inspector in sealing the containers on the container ship and;

(5) forward (or the exporter forwards) the original export certificate or the FSIS Form 7350-1, as applicable to the transit port for certification, and subsequently, to the importer in Singapore.

h. The exporter must obtain the required documentation, arrange for the sealing of the containers with local inspection personnel (when the procedure has not previously been established) and fulfill the conditions which apply to transit shipments.

i. Seal number(s) will be recorded by inspection officials on the original export certificate or on the FSIS Form 7350-1, as applicable.

#### PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to Singapore.

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